

Title (en)

MICROBIAL DECONTAMINATION OF FOOD

Title (de)

MIKROBIELLE DEKONTAMINATION VON LEBENSMITTELN

Title (fr)

DECONTAMINATION MICROBIENNE DES ALIMENTS

Publication

**EP 0959696 A1 19991201 (EN)**

Application

**EP 98944059 A 19980918**

Priority

- GB 9802840 W 19980918
- GB 9719894 A 19970918

Abstract (en)

[origin: WO9913741A1] Food is rendered sterile by UV irradiation, preferably with UV at 265 <u>+</u> 15nm. A sterilisation unit may include UV sources (90, 100, 110, 120) and a heat source, which may be a broad band UV source, a source of IR or microwave radiation. A combined microwave/UV unit can be used to defrost frozen food and simultaneously sterilise it or maintain sterility. Heating prior to UV irradiation can enhance the sterilisation, as can rapid cooling after irradiation. Irradiation can also be enhanced by displacing the food during irradiation e.g. by supporting it on a rotatable support (135) and/or by displacing it relative to the support surface.

IPC 1-7

**A23L 3/28**; **A23L 3/005**; **A23L 3/01**; **A23L 3/365**

IPC 8 full level

**A23L 3/005** (2006.01); **A23L 3/01** (2006.01); **A23L 3/28** (2006.01); **A23L 3/365** (2006.01)

CPC (source: EP US)

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Citation (search report)

See references of WO 9913741A1

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